



**Three Course menu plus sides to share on the table
75pp**

S N A C K S

Sydney Rock Oysters natural 5

Sydney Rock Oysters / Society garlic / Salmon roe 6

Olives 8

Charcuterie 18

Port Arlington mussel pate / Beef pastrami / Focaccia 6

Pomme soufflé / Duck liver parfait / Black apple 6

T O S T A R T

Globe artichokes / Muhammara / Sheep cheese / Pickled mustard seed

Duck neck sausage / Black bean / Sesame / Cherry

Lamb steak tartar / Oyster cream / Preserved lemon / Potato

Sardine escabeche / Fermented chilli / Mountain marigold / White radish

M A I N S

Lamb backstrap / Eggplant / Anchovy / Fermented shitake

Great Ocean Duck / Turnip / Amontillado / Rhubarb

Roast pork / Wombok cabbage / Salmon caviar / Tapioca

Spanish mackerel / / Broad beans / Hazelnut / Wakame

Pasta primavera

S I D E S

New potatoes / Salted egg yolk / Crème fraiché / Chives / Avruga

Mixed leaves / Elderflower / Wild garlic / Macadamia

D E S S E R T S

Black currant / Brown butter / Fig Leaf

Ricotta / Honey comb / Peach

Barley koji / Saison / Malt / Marzipan

Selection of cheese and condiments 30

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

TOKAR
ESTATE